



Co-located with



Organiser



# SHOW DAY 4 DAILY

FRIDAY • 27 APRIL 2018 • SINGAPORE EXPO & SUNTEC SINGAPORE



Official Show Daily published by

## Jackie's X-OVEN – a gift from one chef to another

JACKIE'S ENTERPRISES (S) PTE LTD is showcasing at FHA2018 an oven that is different from any charcoal oven in the market. Its X-OVEN is taking pride of place at its booth (H4D1-01).

"The X-OVEN represents a new generation of charcoal ovens for chefs who want to prepare gourmet food — preserving its authenticity, taste and aroma while taking full advantage of a unique modern cook-

ing system," says Adeline Chow, director of Jackie's.

Designed by an Italian restaurant owner and passionate inventor who has spent years researching and developing the product to deliver an exceptional cooking tool, the X-OVEN is a gift from one chef to another.

It enables healthy, light and flawless cooking. The heat of the embers wraps and seals the surface of the food so that juices

and mineral salts are retained. X-OVEN's close chambers are designed to retain only enough oxygen to keep the embers alive, but avoid uncontrolled flames.

The design of multiple grill drawers means the chef can cook different dishes simultaneously at different temperatures. Having drawers that open from the side

•Continued on page 4



## Jackie's displays modular fridge and chiller systems

• *Continued from page 1*

saves space and enhances safety as the chef is shielded from direct heat in the front when drawers are opened.

Jackie's is also showcasing modular stainless steel refrigeration systems from its own brand, Colbies, and chiller systems from Italian brand, Longoni.

"We have a beautiful system here that is a wine chiller on one side and a dry-ageing meat chiller on the other. This is good as a display piece in a restaurant and, at the same time, it provides functional storage.

"Customers can see both their wines and their meats together," says Chow.

Restaurants operate in smaller spaces today so open kitchens are popular. "But with open kitchens, operators also want to incorporate sleek designs and functionalities. So we need compact kitchen tops where different types of cooking can take place, like open burners, deep fryers, charcoal grills and hot-tops.

"And Jackie's is on top of the trends, supplying solutions that meet these needs," says Chow, adding that



**K.H. Ng of Jackie's with the X-OVEN.**

Jackie's has been participating at Food&HotelAsia since 2000 and showcasing new solutions each time.